

Ready to Eat Sausages & Cold-Cuts made from premium grade meats





"Healthy, Nutritious Wholesome"

"Making taste buds happy since 1997"

Euro Industries is a Pvt. Ltd. company established in 1997. It is located in Peshawar, Pakistan and is among the few establishments in the country that produces processed meat for local and export markets.

Euro is renowned for its top quality packaged beef, mutton and chicken products, including smoked items, cold cuts and unorthodox sausages which are produced in an ultra hygienic environment using state-of-the-art meat processing equipment.



Euro products are made from imported spices using premium quality chicken, mutton and beef. Euro is an internationally certified company that is managed by a team of highly skilled, qualified and experienced professionals. Ever since its inception, Euro has strived to stay in the lead with its pioneering spirit and has emerged to become one of the largest producers and exporters of processed meat.



"The story of our meat's beginning is as good as the end"



In our part of Asia, cattle farming is still done the traditional and natural way. Cattle are grazed on open grasslands, which in turn are fed by fresh water springs coming from melting glaciers deep within the Himalayan mountains. Thus this tender meat carries with it a pristine natural wholesome flavor that is distinct. Unlike the West, where cattle ranching have taken the form of an industry, our farming methods might sound conventional, but rest assured our farming ensures, that the natural irresistible taste of Euro products will always be satisfying.









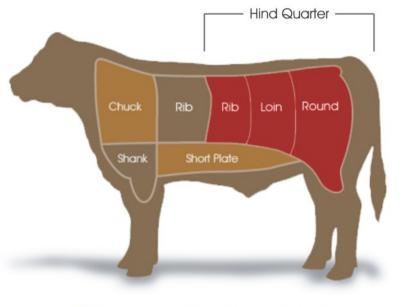
"Ever wonder what goes into a sausage?"

Minced meat and sausages are usually made from leftover meat and body organs. Generally they are not made from choice parts and hence don't carry the same nutritional value or the rich taste of fresh meat.

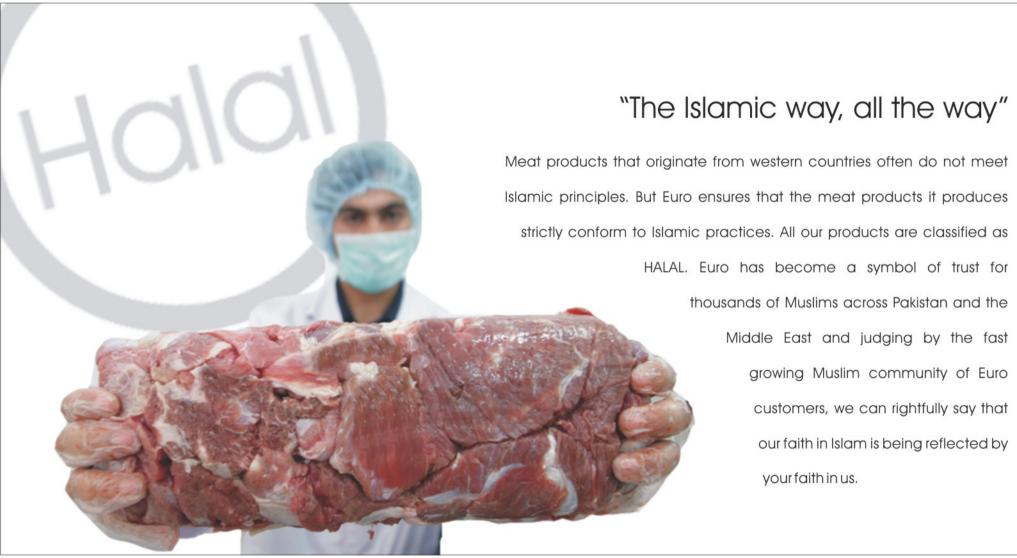
But at Euro, we use only the best quality meat for our sausages and other products. And you can easily tell, by the irresistible taste that lasts from the first bite, all the way to the last. We take pride and pleasure in making our sausages into a carefully baked delicacy.

"The science behind our sausages"

Euro's laboratory is manned by qualified professionals. Their job is to continually check the quality of meat being processed. From the time of meat procurement, to the time it reaches your table, our lab ensures that you are treated to the most hygienic and best quality product.



We only use meat from hind quarter in all our beef products.















"Sealing good taste with the stamp of great quality"

We are constantly striving to meet internationally accepted standards and our certifications are a testament to our firm belief in quality.

- ISO 9001:2000 certified
- HACCP certification (under process)
- Cleared by Quarantine
- Registered with Ministry of Agriculture and Livestock





"One policy- Top Quality"

At Euro the quest for quality starts even before we even start talking about meat. It starts by finding a "quality" team, giving them a "quality" workplace and empowering them with "quality" principles. We strive to provide the best quality to our customers, but we believe that we can only do so when we are committed to it every step of the way.

We ensure quality by:

- Using latest computerized processing machinery
- Ensuring an ultra hygienic environment
- Employing foreign trained staff
- Using best quality raw material
- Regular audit of management system
- Periodic training and orientation of employees
- Preventive, instead of corrective mechanisms
- Proper consideration to customer suggestions

All the above together make us a caring innovator that understands your family's nutritional needs and provides you with an alternative that suits your lifestyle.







"Our Special Sausages"

Frankfurter Sausages (Product # 001)

An all time favorite, mildly spiced sausages.

Hunter Sausages (Product # 002)

Sausages with an extra pinch of red chillies.

Cheese Frankfurters (Product # 003)

Conventional franks with chunks of cheese, nutrition at its best.

Low Fat Sausages (Product # 004)

Especially designed for the weight watchers and careful eaters. Get carefree and ENJOY.

Lolly Sausages (Product # 005)

Sausages on sticks. No hassle, an interesting meat popsicle!

Chicken Sausages (Product # 006)

Sausages made of chicken breast and thigh meat. Very mildly spice.

Chicken Cheese Sausages (Product # 007)

Same chicken sausage with chunks of cheese in it. Warm it a little and enjoy the cheese melt in your mouth.

Chicken Low Fat Sausages (Product # 008)

Chicken sausage with maximum effort to remove any fat content humanly possible.

Cocktail Sausages (Product # 009)

Mini sausages available in chicken, beef and mutton.

Mutton Sausages (Product #010)

Sausages made from handpicked mutton, a doctor's order!





"Our Baked Products"

Mortadella Pie (Product # 011)
Slices of baked meat with black pepper corns, to spice it up for you.

Meatloaf (Product # 012)

Mildly flavored slices cut from a block of baked meat, best for sandwiches.

Chicken Pie (Product # 013)

Packed with bits of chewable meat. Another popular choice for dieters.

Paprika (Product # 014)
Slices of baked meat with green n black pepper.

10 O Clock Pie (Product # 015)

Baked meat with crunchy pistachios.



10 'O Clock Pie



Meat Loaf

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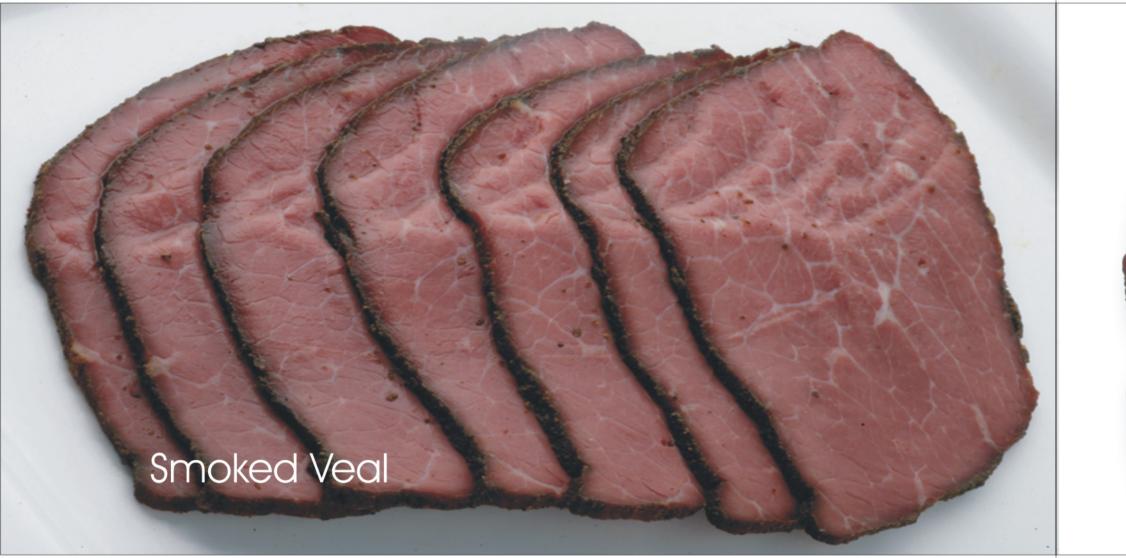
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Chicken Pie



Mortadella Pie





"Our Smoked Products"

Smoked Chicken (Product #016)

Tasty boneless chicken breast smoked and sliced.

Smoked Veal Meat (Product # 017)

Fresh veal meat cooked in smoke, low in fat.

Beef Wisps (Product #018)

Beef bacon re-incarnated. Totally Halal, made from pure beef.

Beef Salami (Product # 019)

Conventional salami made in modern way.

Pepperoni Salami (Product # 020)

Conventional salami made in modern way.

Chicken Salami (Product # 021)

Same conventional salami made in a modern way with chicken meat







Beef Salami



"Also available... from Eastern Shores"

Veggie Samosas

An all-time eastern favorite, this delicacy features a vegetable filling of peas, potato and onions, seasoned in traditional eastern spices.

These tasty triangles will run circles around every other snack.

Wheat Parathas

No eastern breakfast is complete without this treat.

Euro adds a tasty twist to the age-old Paratha







We give "Custom Made" a whole new meaning

Globalization has meant that companies are increasingly looking to new cost-effective sources. Pakistan is emerging to become a lucrative market that is wellequipped to provide the world with customized meat products that meet stringent quality requirements, while at the same time giving more value to the end consumer. In Northern Pakistan, it is customary to

In Northern Pakistan, it is customary to serve our business associates and



guests with exceptional zeal. You will discover the same customary fervour in our custom made products. We have the facility to incorporate your branding and label on these products and deliver the same to you in a cost-effective value-added package. You are welcome to provide us with your specific needs and we hope to build your brand with the same passion with which we have built our own